



DOWIE DOOLE

## 2002 Cabernet Sauvignon

<b>Varieties:</b>	Cabernet Sauvignon 90% Merlot 10%
<b>Region:</b>	McLaren Vale, South Australia 100%
<b>Vineyard:</b>	Norm & Jane Doole's, Norjan Vineyard, California Road, McLaren Vale.
<b>Vintage conditions:</b>	<p>2002 was a challenging vintage in McLaren Vale with the 2001 growing season providing the region with one of its best winters ever, resulting in a very good, consistent fruit set.</p> <p>Although summer began in a normal manner, January saw prolonged periods of hot weather accelerate the ripening period with early ripening varieties being picked several weeks earlier than usual. The Norjan vineyard's balanced canopy delivered fruit in optimum condition with good sugar levels, richness of colour and excellent acid/tannin balance.</p>
<b>Technical information:</b>	<p>The fruit was picked at 13.8°Bé, crushed and rotary fermented for six days. Fifty percent of the juice was run off into a mix of new and one-year old Seguin Moreau medium-toast French and American oak hogsheads and barrel fermented to dryness. The other half was fermented to dryness and then transferred to barrel.</p> <p>Bottled October 2004</p>
<b>Analysis:</b>	<p>Alcohol: 14.0% TA:7.0 g/L pH:3.46 Res.Sugar 2.4 g/L VA: 0.58g/L SO2: Free 35mg/L Total: 99mg/L</p>
<b>Tasting Notes:</b>	<p>Deep red in colour. A complex nose of ripe, sweet, dark berries with Cabernet mintiness evident and a touch of coffee from the oak maturation.</p> <p>The palate is rich and full featuring long, savoury and dark-berried flavours and cabernet choc-mint characters. Aged in a combination of new, second and third use French oak hogsheads the oak is very well integrated leaving the wine with a soft, rounded tannin finish. Our fourth release of Cabernet Sauvignon, the 2002 will drink exceptionally well over the next 5-6 years.</p>
<b>Viticulturist:</b>	Norm Doole
<b>Winemaker:</b>	Brian Light